



# Mishawaka Communicator



Working together to build the "Best Hometown in America" by delivering exceptional services, promoting safe and clean neighborhoods, elevating the quality of life, and inspiring pride in our community.

Dave Wood, Mayor

[www.mishawaka.in.gov](http://www.mishawaka.in.gov)

August 2015

## A Letter from Mayor Dave Wood



Growing up here in Mishawaka, I was always curious and interested in Mishawaka's rich and unique history. In fact, I went on to study history in college largely because of a specific elementary school teacher that sparked my interest in local history. When I told my Dad that I wanted to change my major in college to study history, I remember him giving me that same look he gave me when I asked for a ventriloquist doll for Christmas when I was 9 years old. His response was "what the [heck] are you going to do with that?" I never really had a plan for what I wanted to do with my history degree, but I knew that I wanted to study it because I loved it. Who knew back then that I would

be writing a letter about Mishawaka history to all of our citizens.

In my job, I try to emphasize Mishawaka's unique history in any way that I can. Mishawaka's history is tied to its geography in many ways. Its main geographic feature, a result of the Great Ice Age, is the St. Joseph River that meanders through the region. In fact, the word "Mishawaka" originates from the river. Mishawaka is translated from the Potawatomi word M'Shehwahkeek which means "heavily timbered rapids" or "swift flowing water". More precisely, the City is named after Princess Mishawaka, daughter of Shawnee Chief Elkhart who is known to be named after the great river that defines our City. The legend of her romance with white trapper, Deadshot, and abduction by her jealous suitor, Shawnee warrior, Grey Wolf, characterizes the mixture of romance and history still found in Mishawaka today. Indeed, we are proud to be known as "the Princess City."

The City's modern history began with the discovery of bog iron deposits along the river in the early 1830's. In 1833, Alanson M. Hurd, the Father of Mishawaka, opened his company, the St. Joseph Iron Works along the banks of the St. Joseph River. Workers living near the factory called their town "The Saint Joseph Iron Works". In 1833, the postmaster of the village wrote a letter to the Indiana Legislature requesting the name of Mishawaka be established for the town post office. In December of 1833, the Indiana General Assembly established the new name Mishawaka for the post office. Business prospered, and in 1838, St. Joseph Iron Works and three other small villages nearby were incorporated into one--MISHAWAKA. At the time, Mishawaka was known as the "Pittsburgh of the West" because of its rich iron deposits, thriving industry, defining river and beautiful hills.

Ever since the opening of the St. Joseph Iron Works, people of diverse backgrounds have been drawn to the area and proud to call our city home. People from many different nations and regions of the United States have come to Mishawaka over the years. Yankees (from the New England region), Irish, and Germans predominated in the early decades of settlement, followed by waves of Belgians, Italians and Americans from the deep South (Alabama in particular) in the early twentieth century. They came to work in Mishawaka's factories such as Perkins Windmill, Dodge

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the Mishawaka Riverwalk that expands through three of Mishawaka's beautiful parks; Central Park, Beutter Park and Battell Park.

<https://runsignup.com/Race/IN/Mishawaka/MishawakaPromise5k>



### UPCOMING EVENTS

Aug 29-30 Renaissance Festival  
10a-6p  
Kamm Island  
[michianarenfest.com](http://michianarenfest.com)

Sep 7 Heritage Festival  
10a-4p  
Central Park  
[mishawakaheritagefestival.com](http://mishawakaheritagefestival.com)

### Summer Concert Series

Battell Park Bandshell  
Mondays 7-8pm

Aug 3 Da Bears  
Aug 10 Michiana Concert Band  
Aug 17 Jazz Assemblage  
Aug 24 Harvest Dance  
Aug 31 Acoustic Justice

Beutter Park  
Thursdays 6:30-8:30pm

Aug 6 Terry and the Heartbreakers  
Aug 13 Out by 8  
Aug 20 Top Secret

Eberhart-Petro Clubhouse  
Thursdays 6:30-8:30pm

Aug 7 Marty Miles

### Summer Movie Nights (beginning at dusk)

Aug 7 "Field of Dreams"  
(Rose Park)  
Aug 8 "Tangled"  
(Merrifield Pool)  
Aug 14 "The Lego Movie"  
(Twin Branch)  
Aug 17 "Mama Mia"  
(Battell Park)  
Sep 4 "WALL-E"  
(Central Park)

## A Letter from Mayor Dave Wood *(continued)*

Manufacturing, Ball Band, Wheelabrator, and the Kamm & Schellinger Brewery where products "Made in Mishawaka" were shipped all around the globe. This heritage lives on today with AM General, Nyloncraft and many other smaller businesses that ship products all over the world.

Mishawaka has also always been a city of devout religious faith and outstanding educational institutions. Dozens of churches from many faiths meet our citizens' spiritual needs, and great public and private schools prepare our young people for the future.

Today our City is more ethnically diverse than ever and is still welcoming immigrant populations that have brought their unique heritage to the Princess City. On Labor Day, the City, in partnership with a committee of citizens will hold the first annual Mishawaka Heritage Festival. This new festival, made by the people of Mishawaka for the people of Mishawaka, will celebrate the ethnic, religious, and industrial heritage of the Mishawaka community. It will include music, dance, food, drink, and history; focusing on where our City has been and the core of what makes our City unique today.

Dot Wiekamp, local centenarian and philanthropist, is the Honorary Chair for the Mishawaka Heritage Festival. The festival is offered by the volunteer-based Mishawaka Heritage Festival Committee in conjunction with the Mishawaka Department of Parks and Recreation. The Mishawaka Heritage Festival Committee is made up of passionate Mishawakans who believe in bringing the City together through a focus on our City's history, culture, and contributions. Each of the members of the committee volunteer their time, talent and resources to making this first ever festival in newly renovated Central Park a sparkling memory to add to our already rich history.

I invite all Mishawakans to celebrate our roots in the city we love by coming to the Mishawaka Heritage Festival. I hope to see you there!



*Mayor Dave Wood*

## Egg Substitutions for Baking

*Health Information from Saint Joseph Regional Medical Center*

Recent egg shortages and the rising cost of egg products might have you looking for alternatives for your baking recipes. Eggs provide three main properties to a recipe: leavening, binding and moisture. Knowing the reason for eggs in your recipe is the first step in selecting a substitute. Here are some suggestions from the SJHS clinical dietitian staff.

**Leavening** — Eggs used in recipes such as cakes, cookies and bread to cause the baked food to rise. If the batch requires two or more eggs, they are likely used for leavening. You can replace one egg with:

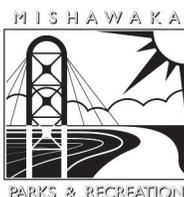
- **Flax seed:** 1 Tbs. of ground flax seeds with 3 Tbs. hot water, set aside for 3 minutes to thicken. Add 1/4 tsp. baking powder for leavening. Can also be used without the baking powder for recipes needing just binding and moisture.
- **Cider vinegar:** 1 Tbs. apple cider vinegar with 1 tsp. baking soda.
- **Coconut milk:** 2 Tbs. with 2 tsp. full-fat coconut milk, plus 1 tsp. baking powder.
- **Carbonated water:** Replace 1/4 cup of the recipe's liquid with carbonated water.
- **Oil:** 1-1/2 Tbs. oil, 1-1/2 Tbs. water and 1 tsp. baking powder.

**Binding** — Eggs used to hold the mixture together in foods that don't need to rise, such as meatloaf and drop cookies.

- **Banana:** 1/2 medium-sized, mashed.
- **Avocado:** 1/4 cup, mashed.
- **Cornstarch:** 2 Tbs. cornstarch with 3 Tbs. water (For a little extra protein use 3 Tbs. chickpea powder instead of cornstarch).
- **Nut Butter:** 3 Tbs. peanut butter, almond butter or other nut butters.

**Moisture** — Eggs used for moisture are the easiest to replace. Use just about any fruit or vegetable puree as long as the flavor meshes well with your dish.

- **Fruit puree:** 1/4 cup cooked fruit — apples, pears and prunes (or use "baby" fruits).
- **Vegetable puree:** 1/4 cup cooked or canned pumpkin, sweet potato or beets (or use "baby" vegetables). Vegetable puree work best in dishes that will cover the vegetable flavor, such as chocolate or spice cake.
- **Tofu:** 1/4 cup.



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